

SALAMANCA INN

DINNER &
COCKTAIL EVENTS



SALAMANCA INN
ALL SUITE HOTEL

The image features a dark background with the word "INN" in large, light blue, sans-serif capital letters in the upper left corner. To the right and bottom, there are vibrant cherry blossom branches with white and pink flowers and green leaves. A white rectangular box is centered on the page, containing text.

INN

SALAMANCA INN

The Ideal Venue for Every Occasion

Inspired by the owner's Danish heritage, Salamanca Inn's interiors reflect timeless Scandinavian and European design, blending elegance with comfort.

Our conference and event spaces provide contemporary settings filled with natural light and equipped with state-of-the-art audiovisual technology, ensuring a seamless experience for every gathering.

Situated just minutes from Hobart's vibrant city centre, entertainment precincts, and picturesque waterfront, Salamanca Inn offers unmatched convenience and atmosphere for both corporate and social events.

Whether you are planning a business seminar, private celebration, or wedding, our dedicated conference and events team will work with you to create a tailored experience that reflects your vision.

With its combination of style, location, and personalized service, Salamanca Inn stands as Hobart's premier destination for events that exceed expectations.

CONFERENCE SPACES



CHURCHILL ROOM 144m²

Host up to 100 guests seated or 150 for a cocktail-style event in our versatile ground floor venue. Flooded with natural light from an entire wall of windows, the space is equipped with the latest innovative AV technology—including a 4K interactive projector, electronic pen functionality, and dual 4K TVs.

For crystal-clear sound, the room features a perforated ceiling, full sound insulation, and professional array speakers, ensuring every word and note is heard perfectly.

Stylish, modern, and fully equipped—this is the ideal setting for your next memorable event.

GLADSTONE ROOM 84m² & SALAMANCA ROOM 63m²

Situated on the lower floor, you may utilise both rooms with opening large sliding doors as a single space for up to 140 seated guests, to smaller event spaces up to 60 seated guests.

Both rooms have 4K TVs, perforated ceiling, sound insulation throughout complimenting our professional array speakers and system.

PLATED MENU

ALTERNATE DROP

2 main, set dessert \$60pp

Set entrée, 2 main, set dessert \$70pp

2 entrée, 2 main, 2 dessert: \$75pp

GUEST CHOICE SELECTION

2 main, set dessert \$65pp

Set entrée, 2 main, set dessert \$75pp



ENTREE

- Smoked Tasmanian salmon, whipped dill crème fraîche, pickles, croutons
- Chicken liver parfait, pickled onion, house jam, house sourdough
- Crumbed Tasmanian scallops (3pc), braised leek and cauliflower puree
- Veal scaloppini, potato gratin, caper and white wine sauce
- Vegetable skewers, marinated tofu and capsicum, mushroom, satay sauce
- Silken Tofu, house salad, soy chilli vinaigrette, sesame seeds
- Pork belly, lemon grass, cabbage, caramel dressing

MAIN

- Eye fillet, served medium, creamy mash, broccolini, baked shallots, red wine jus
- Cider braised pork belly, shallot and herb salad, Thai caramel sauce, creamy mash
- Baked market fish, braised fennel, chimichurri sauce, lemon herb mash, pickled broccoli
- Thyme poached chicken breast, vialone risotto, capsicum pesto, broccolini, parmesan crisp
- Pan fried semolina gnocchi, trio Asian mushrooms, creamy white wine sauce, spinach, shaved parmesan
- Atlantic salmon, roasted fennel, lemon, brown butter sauce
- Wild clover lamb shoulder, baba Ghanoush, Dutch potato, polenta chips, Chimichurri

DESSERT

- Sticky date pudding with vanilla ice-cream and toffee sauce
- Vanilla poached pears with vanilla bean ice-cream and almond crumb
- Kaffir lime panna cotta with pandan sponge cake and coconut raspberry sauce
- Mille-feuille vanilla custard, compressed watermelon, Chantilly cream, berries
- Shared Coal River Farm local cheese plate

CHEFS MENU

\$70pp



ENTREE

Pork belly, lemon grass, cabbage, caramel dressing

MAIN

Eye fillet, served medium, creamy mash, broccolini, baked shallots,
red wine jus

&

Atlantic salmon, roasted fennel, lemon, brown butter sauce

DESSERT

Shared Coal River Farm local cheese plate, seasonal fruit, lavosh

BUFFET MENU

MAIN & DESSERT \$65pp
THREE COURSE \$80pp



ENTREE

SEAFOOD TIER PER TABLE:

- Oysters, prawns, squid, smoked salmon, fish cakes, pickled octopus

MAIN

CHOICE OF TWO ROASTS:

- Pork
- Sirloin beef
- Lamb
- Salmon

CHOICE OF TWO:

- Greek salad, baby cos, cucumber, onion, tomato, Greek fetta, oregano, olives, lemon dressing
- House salad, heritage tomato, grated carrot, red onion, cucumber
- Classic Caesar salad, anchovy dressing
- Mixed slaw with garlic aioli dressing
- Green beans with citric dressing, fetta, almond chips

INCLUDED HOT SIDES:

- Roasted garlic and herb potatoes
- Mixed roast vegetables

CONDIMENTS:

To suit chosen options

DESSERT

PETIT FOURS

- Selection of mini cakes
- Custard tarts
- Chocolate brownies
- Profiteroles

COCKTAIL – CANAPE

Each package has a choice of 6 canapés. Min 20 guests

2 hour canapé package \$45 per person

4 hour canapé package \$65 per person

Additional canapés - \$4 each, per person



HOT CANAPES

- Corn fritters topped with basil pesto
- Chicken bites with harissa aioli
- Fish cakes with tartare
- Pulled pork croquettes
- Glazed prawn skewers with soy reduction
- Halloumi skewers with garlic aioli

COLD CANAPES

- Smoked salmon with crème fraîche
- Rare eye fillet beef with balsamic onion jam
- Cherry tomato and bocconcini skewers with balsamic reduction
- Rice paper rolls
- Selection of sushi

SWEET CANAPES

- Spiced mini apple tart
- Mini custard tarts
- Selection of mini cakes
- Profiteroles

PER PERSON SERVINGS

Gourmet seafood \$18pp

Oysters, smoked salmon, pickled octopus, crab cream croquettes

Bao buns \$12pp

Fried pork belly, bbq glaze, house slaw, pickled salad

Fried chicken \$12pp

Country style fried chicken, crispy chips, house slaw

Fish & chips \$14pp

Crumbed fish, crispy chips and tartare

Butter chicken curry \$12pp

House curry, jasmine rice

COCKTAIL – PLATTERS



ASSORTED GOURMET PIES

Small \$95 | Large \$170

Chicken, leek, camembert
Gourmet beef
Lorraine quiches
Cheese chorizo quiches
Mini vegetarian quiches

ASIAN PLATTER

Small \$95 | Large \$170

House made sushi
Mini vegetable spring rolls
Curried vegetable samosa
Mini dim sims
Rice paper rolls

ASSORTED SKEWERS

Small \$100 | Large \$185

Tzatziki beef, mint yoghurt
Marinated chicken, satay sauce
Glazed prawn, soy reduction
Halloumi, garlic aioli

STONE BAKED PIZZA

Small \$100 | Large \$185

Napoli pizza
BBQ chicken
Hawaiian pizza
Pepperoni

TRIO DIPS PLATTER

Small \$70 | Large \$120

Grilled pita bread,
Hommos, babba ganoush,
herb pesto, beetroot tzatziki

GRAZING PLATTER

Small \$120 | Large \$220

Assorted cured meats, cheeses,
seasonal fruits, dips, pickled
vegetables, sourdough

CHEESE PLATTER

Small \$95 | Large \$170

Assorted hard and soft
cheeses with muscatel, seasonal
fruit, water crackers and lavosh

DESSERT PLATTER

Small \$100 | Large \$180

Mini custard tarts
Tea cakes
Chocolate brownies
Profiteroles

BEVERAGE PACKAGES

STANDARD

\$40pp (2 HOURS | \$70pp (4 HOURS))

Beers: Local tap beer
Wine: House red, white & sparkling
All soft drinks & juices

PREMIUM

\$50pp (2 HOURS | \$80pp (4 HOURS))

Beers: Local tap beer & cider
Wine: Tasmanian Pinot Noir,
Sauvignon Blanc, Sparkling Cuvee
All soft drinks and juices

TAB

\$PAY AS YOU GO

Beers: Local tap beer, bottled beer & cider
Selected Wines
Selected Spirits
Soft drinks and juices





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TERMS AND CONDITIONS

Salamanca Inn wishes to ensure that your event is a complete success, therefore certain terms and conditions have been established.

TENTATIVE BOOKINGS

Tentative bookings will be held for a period of five (5) business days, after which time the space will be automatically released.

CANCELLATIONS

If the event is cancelled, the Salamanca Inn requires formal notification:

Notice received within fourteen (14) days of the event
Due to the costs incurred at this stage, the room hire costs will be charged.

Notice received within seven (7) days of the event
Due to the costs incurred at this stage, the total catering and room hire costs will be charged.

CONFIRMATION OF NUMBERS

For all catering events, the Salamanca Inn must be advised of the approximate number of guests one (1) week prior to the event.

Final guaranteed numbers are required by 10:00am, two (2) working days prior to the start of the event.

DIETARY REQUIREMENTS

The Salamanca Inn can provide vegetarian, vegan, low lactose and gluten-free options for catering events. If meals of this type are required, Salamanca Inn must be advised at least three (3) business days prior to the event taking place. Please note that any other meal requirements for specific dietary choices may carry additional charges.

SURCHARGES

Weekends and Public Holidays

Surcharges are only applicable for events under 40 delegates.

PAYMENT

Salamanca Inn requires a payment guarantee form to be completed which will authorise us to charge a credit card after the events conclusion or forward an invoice for a thirty (30) day account

PARKING

The Salamanca Inn does not have parking available for conference attendees. Please speak with our conferencing team for alternate parking suggestions.

PLEASE NOTE

The Salamanca Inn catering policy does not allow for food and beverage to be brought onto the premises.

All food and beverage ordered by a client remains the property of the Salamanca Inn and cannot be removed from the premises without prior approval.

The Salamanca Inn reserves the right to substitute ingredients per seasonal availability.

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